Due to the discovery of Chronic Wasting Disease (CWD) in white-tailed deer, the Michigan Department of Natural Resources (DNR) has created a CWD Management Zone consisting of Clinton, Ingham, and Shiawassee Counties. Surveillance of hunter-harvested deer will take place in the Management Zone.

In addition, a Core CWD Area has been established within the CWD Management Zone, which consists of Lansing, Meridian, Williamstown, Delhi, Alaiedon and Wheatfield townships in Ingham County; DeWitt and Bath townships in Clinton County; and Woodhull Township in Shiawassee County.

- All deer from the Core CWD Area must be registered within 72 hours of harvest at a DNR check station and the head of the deer collected for CWD testing.
- Registration must take place prior to taking a deer to a processor, taxidermist, or anywhere outside of the Core CWD Area.
- Heads collected for disease testing will be tagged with an orange CWD Survey Tag. The hunter will receive a tear-off portion from the bottom of this tag as a receipt of registration. If the head is going to a taxidermist, the entire tag should stay with the head.
- Ask the hunter to present the tag or tag receipt before accepting their deer for processing.
- If the hunter does not have the tag or tag receipt as proof of registration, the deer should not be accepted for processing and the DNR Wildlife Disease Laboratory should be contacted (517-336-5030).

Chronic Wasting Disease: Information for Meat Processors

When processing deer from the CWD Management Zone (especially the Core Area):

- Wear latex or rubber gloves.
- Bone the carcass to minimize cutting into high-risk parts.
- Avoid cutting the backbone, either lengthwise or across the spine.
- Butcher waste should be bagged and disposed of through dumpsters intended for regulated landfills.
- Parts from potentially CWD-infected deer should not be rendered, burned, or placed in the landscape. Putting infected carcasses in the landscape allows scavengers to spread CWD prions over a greater area where they can remain infectious in the soil for many years and put other deer at risk.

- Thoroughly clean hands, processing tools, and work surfaces with soap and water; then sanitize tools and surfaces in a solution of 50 percent household chlorine bleach and 50 percent water for one hour. Rinse with warm water.
- Keep all cervid meat and meat products from CWD-positive or suspect animals separated from other meat.
- Do not allow animals to have access to your processing area or processing waste.
- As a precaution, the Centers for
 Disease Control and the World Health
 Organization recommend that meat from
 CWD-infected animals not be consumed
 by either humans or domestic animals.

